

Meat consumers of the country can only remain healthy and work for national development if they are assured the supply of safe and wholesome meat foods. Realising this, Government of India launched the National Meat and Poultry Processing Board (NMPPB) in New Delhi on February 19, 2009 to address the issues related to the production of clean and hygienic meat and meat products. To implement Meat Food Products Order, 1973 under the aegis of Food Safety and Standards Act, 2006 ; it is very important to scrutinise the quality and food safety aspects of meat products in the value chain from farm to fork. To achieve this, analytical techniques with standard procedures are required for food safety and quality assurance of the meat products. In view of this, information were compiled and located at one place in form of this book entitled "Practical Handbook on Meat Science and Technology". This book contains ten chapters. The chapter 1 describes about Common Laboratory Informations, while chapter 2 Proximate Composition, chapter 3 Physico-chemical Properties, chapter 4 Minerals, Vitamins and Enzymes, chapter 5 Food Additives and Preservatives, chapter 6 Biochemical Methods, chapter 7 Microbiological Quality, chapter 8 Molecular techniques in Meat Industry, chapter 9 about Sensory Evaluation Methods and at last Chapter 10 contains Testing of Packaging Films. This book can be used as a primary text book for B.V.Sc. & A.H., M.V.Sc. (LPT) and Ph.D. (LPT) students in their practical classes and research works of their projects. Besides, this book is of immense help to all the faculty members of all the Veterinary Colleges of the country who are engaged in the teaching/research/extension activities in the area of Livestock Products Technology/Animal Products Technology/Meat Science and Technology/Food Science and Technology.



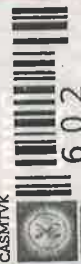
# PRACTICAL HANDBOOK ON MEAT SCIENCE AND TECHNOLOGY



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MEAT SCIENCE AND TECHNOLOGY**

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# **Practical Handbook on MEAT SCIENCE AND TECHNOLOGY**

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the desired information concerned to above at one place in the form of this book entitled, "Practical Handbook of Meat Science and Technology". The first author of the book Dr. Jhari Sahoo has been associated with industry, teaching, research, training and quality control in the field of meat and meat products technology for nearly 27 years, who has been aware of their problems and needs.

This is a handbook of methods of analysis and it offers the reader detailed descriptions of step by step procedures supported with cited references. This book contains 10 chapters. The chapter 1 describes about Common Laboratory Informations, while chapter 2 Proximate Composition, chapter 3 Physico-chemical Properties, chapter 4 Minerals, Vitamins and Enzymes, chapter 5 Food Additives and Preservatives, chapter 6 Biochemical Methods, chapter 7 Microbiological Quality, chapter 8 Molecular techniques in Meat Industry, chapter 9 about Sensory Evaluation Methods and at last Chapter 10 contains Testing of Packaging Films. This book can be used as a primary text book for B.V.Sc. & A.H., M.V.Sc. (LPT) and Ph.D. (LPT) students in their practical classes and research works of their projects. Besides, this book is of immense help to all the faculty members of all the Veterinary Colleges of the country who are engaged in the teaching/research/extension activities in the area of Livestock Products Technology/Animal Products Technology/Meat Science and Technology/Food Science and Technology.

I am thankful to both of my co-authors Dr. D.K. Sharma and Dr. M.K. Chatli for their sincere efforts and dedication in contributing, computing and editing the manuscripts of the book.

I am dedicating this book to my darling wife Pravasini, for her constant support and encouragement.

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## Contents

<i>Foreword</i>	<i>v</i>
<i>Preface</i>	<i>vii</i>
1. Common Laboratory Informations	1
2. Proximate Composition	23
3. Physico-chemical Properties	122
4. Minerals, Vitamins and Enzymes	222
5. Food Additives and Preservatives	262
6. Biochemical Methods	286
7. Microbiological Quality	323
8. Molecular Techniques in Meat Industry	373
9. Sensory Evaluation of Meat Products	385
10. Testing of Packaging Films	405
<i>Appendix</i>	<i>413</i>
<i>References</i>	<i>417</i>
<i>Index</i>	<i>431</i>